



PRIVATE DINING MENUS FOR PARTIES UP TO 30 GUESTS

We offer a selection of seven menus to choose from
but please note that you must select one menu for the whole party.

LUNCH MENU £55.00

French baguettes and salted butter

Buffalo mozzarella

Strawberries, pomegranate molasses, carta di musica, pistachios and micro basil

The Ivy shepherd's pie

Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee

MENU A £75.00

French baguettes and salted butter

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Pan-seared halibut

Braised fennel, grapefruit, orange and samphire salad, citrus and sauterne beurre blanc sauce

Classic crème brûlée

Set custard with a caramelised sugar crust

Selection of teas and filter coffee



MENU B

£80.00

French baguettes and salted butter

STARTERS

Twice-baked cheese soufflé

Gratinated Monterey Jack and mozzarella, pine nuts and lovage pesto

Prawn and avocado cocktail

Gem lettuce, Marie Rose sauce

The Ivy classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

The Ivy shepherd's pie

Slow-braised lamb leg and dry-aged beef with creamed mashed potato and Mayfield cheese

Green vegetable risotto

Creamy carnaroli rice, baby courgette, wild mushroom, peas, broad beans and mascarpone

Pan-seared halibut

Braised fennel, grapefruit, orange and samphire salad, citrus and sauterne beurre blanc sauce

DESSERTS

Classic crème brûlée

Set custard with a caramelised sugar crust

The Ivy sherry trifle

Raspberries, strawberries, jelly sponge, vanilla custard and cream

Sticky toffee pudding

Dates, clotted cream, lemon balm and toffee sauce

Selection of teas and filter coffee



MENU C

£90.00

French baguettes and salted butter

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise, celeriac rémoulade,
soft herbs and seaweed crackers*

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potatoes, buttered spinach,
watercress and peppercorn sauce*

Rum Baba

Pineapple and mango, Chantilly cream and lemon balm

Selection of teas and filter coffee

MENU D

£110.00

French baguettes and salted butter

Lobster and prawn avocado cocktail

Gem lettuce, Marie Rose sauce

Fillet of Beef Wellington

Mushroom duxelle, creamy potatoes, fine beans and truffle red wine sauce

The Ivy chocolate bombe

Melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of teas and filter coffee



ADDITIONAL EXTRAS

NIBBLES

Honey-glazed almonds £4.75

Spiced green olives £4.50

Truffle arancini £8.25

POST-DINNER TREATS

Box of Chocolate truffles £6.00

With a liquid salted caramel centre

A selection of Artisanal British cheeses £13.50

Served with seasonal chutney and crackers

CAKES

£11 per person

72 hours' notice is required and minimum number 10 guests

Red velvet

Chocolate cake